



## Pea & Ham Soup (Gordon Ramsay, The Times)

Serves 6 to 8

Prep: 20 min

Cook: 2 hrs

1.2kg smoked gammon knuckle  
500g yellow split peas  
4 carrots, peeled and chopped  
4 celery stalks, chopped  
3 onions, peeled and chopped  
2 bay leaves  
3 litres water  
2 tbsp roughly chopped parsley  
Sea salt and pepper

### METHOD

Place the smoked gammon knuckle, yellow split peas, chopped carrots, celery, onion and bay leaves in your largest pot, cover with the water and bring to the boil, skimming off any froth as it rises to the surface.

Cook for two hours at a gentle simmer, partly covered, allowing a few bubbles to disturb the surface, skimming if necessary. Taste for salt and pepper (some hams can be quite salty).

Remove the gammon and shred the meat, discarding bone, skin and fat.

Whiz half the pea soup in a blender and return to the pan with the shredded ham. Gently reheat and serve, scattered with parsley.